

PUBLIC HEARING FOR COMMENT ON:

REQUEST FOR A SAFE USE DETERMINATION FOR FUMONISIN B₁ IN CORN SNACK FOOD PRODUCTS

Office of Environmental Health Hazard Assessment

Tuesday, March 11, 2008

10:00 am

Room 12, Elihu Harris Building

Oakland, CA

Agenda

I. Welcome and Overview of SUD Process

Carol Monahan-Cummings
Chief Counsel

II. Brief Presentation on the Safe Use Determination Request

Sara Hoover, Research Scientist
Reproductive and Cancer Hazard Assessment Branch

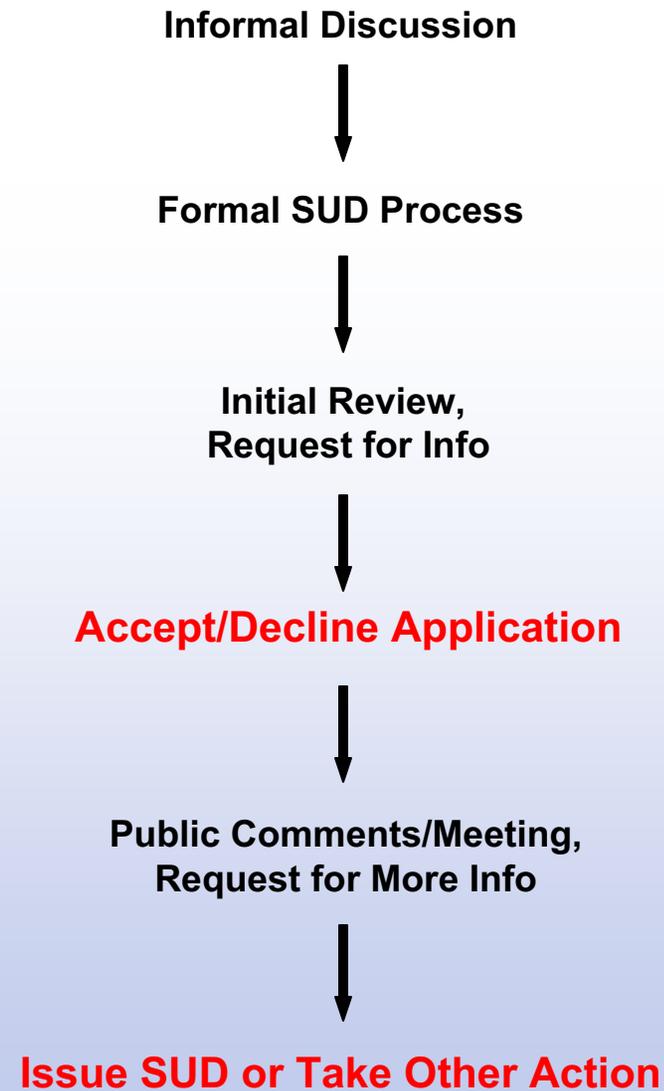
III. Public Comments

IV. Closing Remarks - Next Steps

Carol Monahan-Cummings
Chief Counsel



Safe Use Determination Process

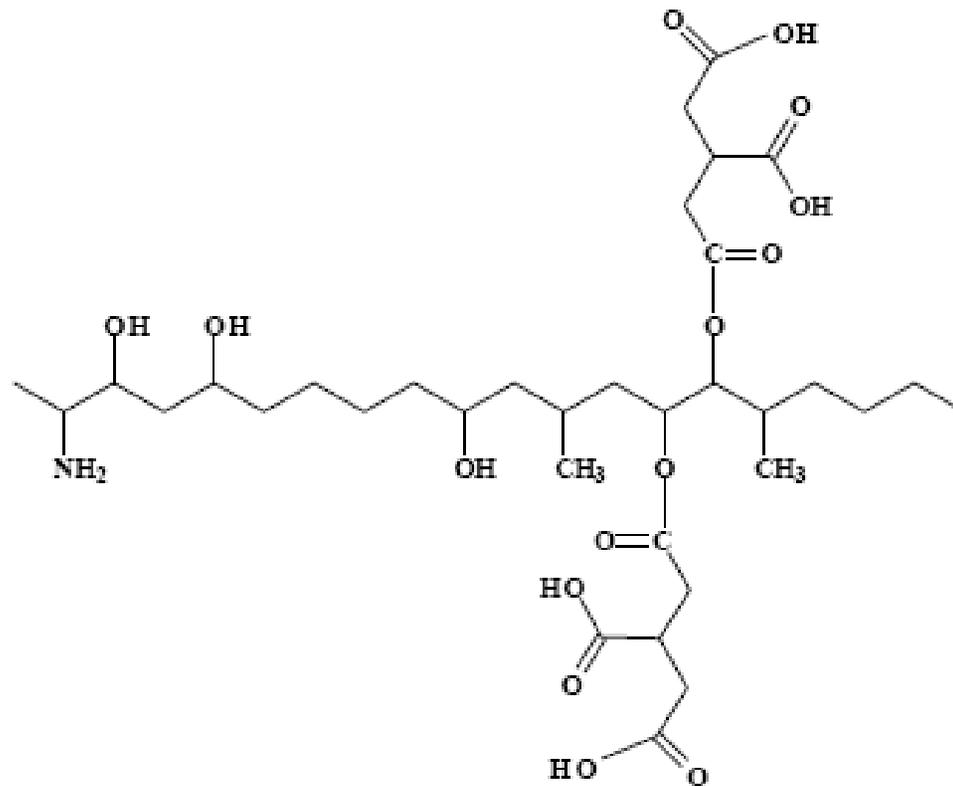


Fumonisin B₁

- CASRN: 116355-83-0
- Chemical formula: C₃₄H₅₉NO₁₅
- Mycotoxin formed by *Fusarium* fungi
 - Common fungal species associated with corn are *F. moniliforme* (also known as *F. verticillioides*) and *F. proliferatum*
- Listed as known to cause cancer on November 14, 2003



Fumonisin B₁ Structure



From NTP (2001) TR #496



Frito-Lay SUD Request

- Request made pursuant to Title 22, CCR, Section 12204
- Frito-Lay requests that OEHHA find that:
 - *Consumption of Frito-Lay snack food products processed from corn or made from ingredients processed from corn (“corn snack food products”) does not present an “exposure” to fumonisin under Proposition 65 that would require a warning.*



Basis for Frito-Lay SUD Request

- Exposure to a chemical via food consumption is not an “exposure” subject to the warning requirements of Proposition 65 where it can be shown that the chemical in the food is “naturally occurring” as defined in Title 22, Cal. Code of Regs., section 12501.



Section 12501 Requirements

Section 12501 specifies that:

- A contaminant in food is naturally occurring only to the extent that it can be shown that it did not result from any known human activity
- The chemical in food is naturally occurring only to the extent that it was not avoidable by good agricultural or manufacturing practices.
 - The producer, manufacturer, distributor or holder of food should at all times utilize quality control measures that reduce natural chemical contaminants to the “lowest level currently feasible,” as defined.



Discussion Topics for Public Input

What are the naturally occurring levels of fumonisin B₁ in corn grown in Illinois, Iowa and Nebraska?



Discussion Topics for Public Input (cont.)

What are the best practices for controlling the level of fumonisin B₁ in corn during:

- Pre-harvest (i.e., in the field)
- Harvest
- Short-term storage
- Long-term storage
- Transit by various methods (e.g., rail car, truck)



Discussion Topics for Public Input (cont.)

In the production of snack food products from whole raw corn:

- Which are the key steps in reducing the levels of fumonisin B₁; and
- What are the best practices for carrying out those key steps to maximize the reduction:
 - Cook/steep
 - Drain/rinse
 - Grind to masa
 - Sheet/cut
 - Extrude
 - Bake
 - Fry



Discussion Topics for Public Input (cont.)

Based on the use of good agricultural and good manufacturing practices, including quality control measures, what would be the lowest level currently feasible of fumonisin B₁ in:

- Whole raw corn
- Corn products (corn meal, corn flour, corn oil)
- Snack food products made from:
 - only whole corn
 - only corn products other than whole corn
 - whole corn and other corn products



Further Information

- For original hearing notice see:
http://oehha.ca.gov/prop65/CRNR_notices/safe_use/sud011108.html
- New closing date for public comment:
5:00 pm, Tuesday, March 25, 2008
http://www.oehha.ca.gov/prop65/CRNR_notices/safe_use/sudextend030608.html
- Contact information for submitting comments (hard-copy in triplicate) and requesting slides:

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